



AUTUMN/WINTER BANQUET SAMPLE MENUS

(Rolls, Butter and Still and Sparkling Bottled Water, Linen Table Runners and Napkins and Printed Menu Cards are included in the following prices)

Truffle Honey Glazed Goats' Cheese with Beetroot Salad

Herb Crusted Baked Cod with Black Pudding, Leeks, Mashed Potatoes and Mustard Sauce
(V - *Quorn Boudin with Leeks, Mashed Potatoes and Mustard Sauce*)

Chestnut Cake and Sorbet with Bramley Apple Purée

Coffee and Chocolates



Smoked Salmon with Horseradish and Potato Mousse, Beetroot Purée

(V - *Horseradish and Potato Mousse in Spinach with Beetroot Purée and Walnuts*)

**Creedy Carver Duck Breast and Confit Gizzards with Jerusalem Artichoke and Apple Cream,
Crab Apple Jelly, Choy Sum, Turnip Dauphinoise**

(V - *Parsnip and Butterbean Loaf with Quorn, Jerusalem Artichoke and Apple Cream,
Crab Apple Jelly, Choy Sum and Turnip Dauphinoise*)

Pear Tart Tatin with Gingernut Ice Cream

Coffee and Chocolates



Seared Scallops with Blood Pudding Purée, Garlic Cream and Apple

(V - *Asparagus with Asparagus Mousse, Quail Eggs and Watercress*)

**Roast Rump of Lamb with Cep Cream, Candied Walnuts,
Carrots and Boulangère Potatoes**

(V - *Quorn and Butternut Squash Pithivier with Cep Cream, Candied Walnuts,
Carrots and Boulangère Potatoes*)

Sticky Toffee Pudding with Pecan Nuts and Vanilla Ice-Cream

Coffee and Chocolates